



Bridgwater & District Archaeological Society

www.bridgwaterarchaeology.org.uk

Annual Dinner, July 20, 7.00 for 7.30 p.m.

The BOWER INN, Bower Lane, Bridgwater

The Bower Inn is a very attractive 18th century building set in a picturesque cottage garden on the edge of the Somerset Levels. The Bower Inn was converted from a private family home to a restaurant in the 1980s. It was reopened in 2010 after complete re-fit and face-lift.

MENU

Two courses: please select a main course and a dessert @ £16.00.

MAIN COURSE

Number

- | | |
|---|-------|
| Beef and ale stew topped with a herb cobbler scone served with mustard mash | _____ |
| Fish catch of the day served with crushed new potatoes, green beans and lemon and chive butter | _____ |
| 8oz thyme and garlic marinated bacon steak served with French fries, grilled tomatoes, field mushrooms and dressed leaves | _____ |
| Sweet potato, butternut squash and chickpea tagine served with Moroccan spiced cous cous. | _____ |

DESSERT

- | | |
|--|-------|
| Apple crumble and custard | _____ |
| Chocolate brownie, chocolate sauce and vanilla ice-cream | _____ |
| Sticky toffee pudding served with toffee sauce | _____ |

Name/s Tel. No.

Address

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1 enclose a cheque for @ £16.00 per person, made payable to 'BDAS'

Please send to: Mrs. Jill Polak, Wainbridge, Otterhampton, Bridgwater, TA5 2PT
By: Thursday 13 July